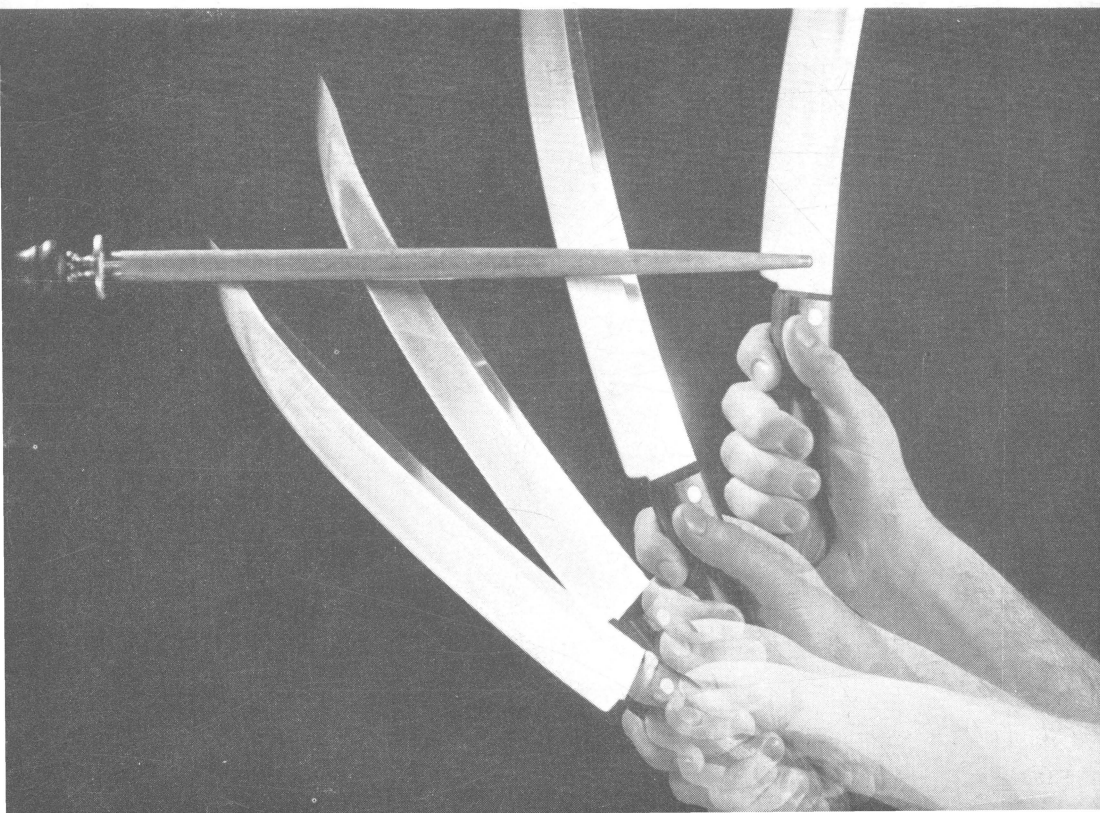




LET'S CUT MEAT



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LET'S CUT MEAT

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LET'S CUT MEAT

J. J. WANDERSTOCK AND G. H. WELLINGTON

Meat is by far the most important single item in the diet, primarily because it is both palatable and nutritious. Furthermore, most meals are built around meat and it lends interest to the other foods in the diet.

Many New York farmers produce and slaughter a sizable portion of their meat supply. They can provide meat for their own use at actual cost of production, and the housewife not only can be assured of a more adequate and satisfying diet for her family throughout the year, but can prepare attractive and palatable meals without making special shopping trips to town. More farmers can, and no doubt should, provide a larger amount of their home meat supply. The labor involved in slaughtering, chilling, cutting, and processing, and the occasional losses in preservation probably have discouraged many.

This publication is written for the farmer, the homemaker, and others concerned with the production, processing, and consumption of meat. It shows, step by step, acceptable methods for cutting beef, veal, lamb and mutton, and pork.

GENERAL CONDITIONS

Sanitation

Meat is highly perishable. Therefore, proper sanitation is absolutely essential at all times, and every effort must be made to prevent contamination from the time the animal is killed, through processing, and to the time the meat is eaten. Cleanliness and the constant use of sanitary facilities will help to accomplish this.

The keeping quality of meat is enhanced by clean handling and by prompt, efficient cooling. Select only healthy animals for slaughter. Diseased animals may bleed poorly, and the meat thus produced, besides being of questionable quality, usually will not keep well.

Keep the premises free of insects and rodents; make provisions for the disposal of waste products, unused trimmings, bones and the like; prevent off odors; and keep all tools and equipment clean. Cleanliness on the part of the food handler is also important.

Slaughtering

Livestock may be slaughtered by commercial butchers, by custom slaughterers at freezer-locker plants, by professional butchers at the farm, or by the experienced or inexperienced farmer. The trend for livestock slaughter on the farm has been constantly decreasing.

Chilling

Quickly and thoroughly chill all carcasses as soon as possible after slaughter, to insure keeping quality and to enable easier, more attractive cutting. A 24 hour chill at 32° to 40° F. will cool the pork or lamb carcass. However, beef of average weight will require as much as 40 hours or more to bring the inside temperature of the thicker parts down to a more safe 40° F. Should the weather turn warm after farm slaughter, move the meat to refrigerated rooms for chilling. Employ practices that hasten the loss of animal heat, such as cutting up heavy carcasses, or cutting away some of the fat in the crotch, or emptying the body cavity of poultry and fish. Chilling rids the carcass of its animal heat. If not done, meat will spoil because the harmful organisms are active at the higher temperatures. Hang the carcass to chill, apart from other carcasses, in a place free of undesirable odors and where there is good circulation of air.

Do not chill a carcass by packing it in ice, or snow, or at freezing temperatures. If a carcass does freeze, thaw it out at 34° to 38° F. temperatures. Improper chilling practices result in poor curing, canning, and freezing qualities.

On the farm, select a cool afternoon for slaughtering, so the carcass can cool during the night and not be subjected to the heat of the day. A cool dry room, free from odors, may be used.

Aging or Ripening

Aging or ripening is the holding of meat after slaughter in cold storage at a temperature of from 32° to 38° F., largely to increase tenderness and, in certain kinds of meat, to develop flavor. Aging is best done in a cooler where the temperatures may be closely controlled. On the farm, aging may be accomplished in a place that is cold and well-ventilated. In general, less aging should be attempted under farm conditions than may be practical with good refrigeration.

Do not age pork, veal, poultry, and fish. Cut and process them as soon as possible after thorough chilling. Any attempt to age these meats may result in serious loss of palatability or in spoilage.

Lamb may be aged at proper temperatures for from one to three days after chilling, but, in general, lamb is not improved much by aging. Well-finished mutton may be improved by aging for from five to seven days.

Age beef for varying lengths of time, depending upon fatness and whether or not it is to be frozen and stored at 0° F. temperatures. Beef carcasses with little or no external fat may develop mold and slime rather than improve if held for more than about five days after slaughter. Well-finished beef (good to choice grades) will be more tender if aged from five to 18 days.

Apparently, there is little advantage, as far as tenderness is concerned, in aging beef that is to be frozen. Actually, aging may tend to shorten the time beef can be stored at 0° F. without deterioration in quality. Therefore, process beef that is to be frozen without long aging periods, for from four to nine days.¹

Cutting

No standard method of cutting meat is practiced universally. The method used depends upon local demands and upon the individual performing the operation. The method used should satisfy the needs of those persons who will eventually eat the product.

The recommendations in this bulletin, while practical and desirable under many conditions, may have to be altered to meet individual requirements. The methods described give a maximum of steaks, and/or chops, and roasts.

In cutting meat, make neat, compact, and smoothly trimmed cuts. Such cuts assure easy wrapping, efficient storage, and attractive servings.

¹From results of research by L. H. Blakeslee under a project partially supported by the G.L.F. Meats Research Grant.

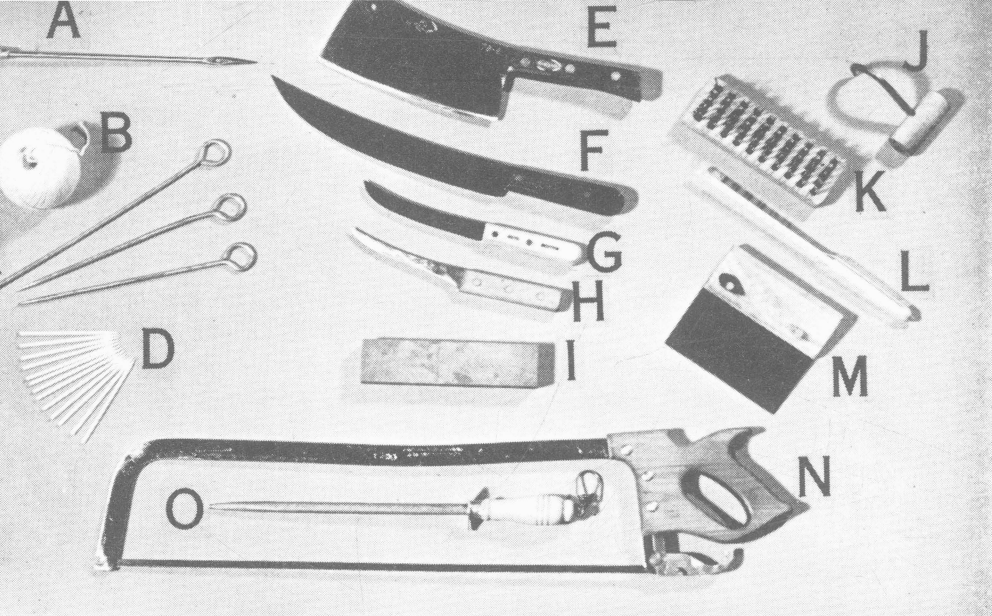


Figure 1. Cutting tools. Needle, A; string, B; metal skewers, C; wooden skewers, D; cleaver, E; steak knife, F; butcher knife, G; boning knife, H; sharpening stone, I; hook, J; block brush, K; hydrometer, L; block scraper, M; saw, N; steel, O.

Tools and Equipment

The tools and equipment for cutting need not be elaborate or expensive. From the standpoint of practical efficiency, certain items are essential and others are definitely desirable. Most of the tools required to cut meat carcasses are shown in figure 1.

Two types of knives are essential for cutting meat—a narrow-bladed boning knife, having a five- or six-inch blade, and a 12- to 14-inch steak or butcher knife. These knives must be kept sharp.

To sharpen a knife, use a grindstone, whetstone, or carborundum stone first (figure 2). Keep an even bevel with the knife edge. Be sure the blade makes a 25- to 30-degree angle with the stone. Make the motion such that the stone will wear down uniformly. Then use an oil or water stone to give a smooth, keen edge. Touch up this edge with a 12- to 14-inch steel (figure 3).

The use of the cleaver should be kept at a minimum to prevent bone splinters in the meat. A 24- to 28-inch meat saw is an important piece of equipment. If you have no meat saw, use a clean, sharp hand saw.

Figure 2. In sharpening, use a grindstone, whetstone, or carborundum stone. Keep an even bevel on the knife blade. The blade should make a 25- to 30-degree angle with the stone. Take long strokes and wear the stone down uniformly.

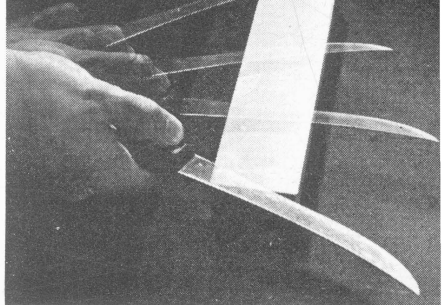
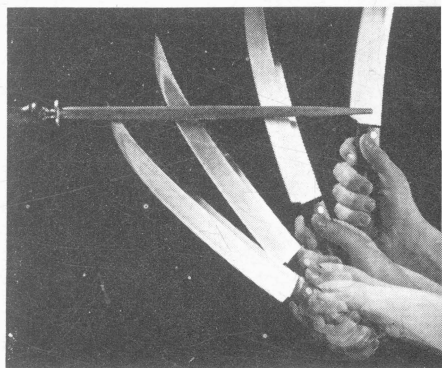


Figure 3. Use a steel to touch up an already sharpened knife. With the blade making a 25- to 30-degree angle with the steel, start with the heel of the blade at the top of the steel and move the blade down on the steel so that the point of the blade leaves the steel at its base.



In many instances, the use of the saw will completely replace the need for a cleaver. A meat needle is helpful in stringing hams and rolling roasts; metal skewers are also useful.

Keep all tools and equipment clean and in good condition.

Boning, Rolling, and Tying

To conserve storage space, bone, as much as is practical, any meat that is to be frozen or canned. Boned cuts make attractive servings and are easy to carve. Ways to bone the various cuts are mentioned in the sections dealing with the different kinds of meat. It is good practice to retain small bones to give normal shape to the cut. The larger bones may be used for soup stock, which may be canned or frozen.

In rolling and tying a cut of meat, roll it so that when it is carved, the slices will be made across the grain of the meat. The ties should be tight to exclude pockets where juices can collect and start spoilage. First tie the ends. Be certain that the ends are even. Sometimes roasts are larded (fat is distributed where it is needed). A needle and string is often used to tie roasts, especially where difficulty is encountered in getting the ends even and trim. Use a strong string and space the ties evenly and about one inch apart.

The steps in tying are illustrated in figures 4 to 18.

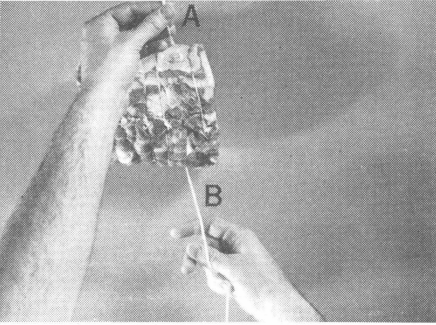


Figure 4. Place the string under the roast, with the free end (A) away and the source end (B) toward you.

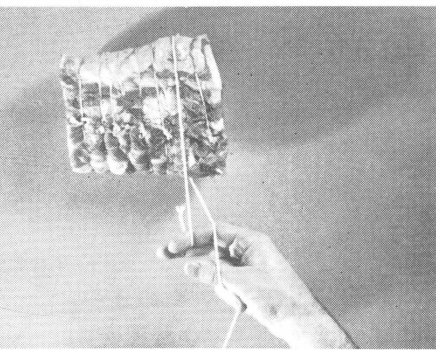


Figure 5. Holding the source end in the right hand, with the fingers under it, grasp the free end with the index and second fingers.

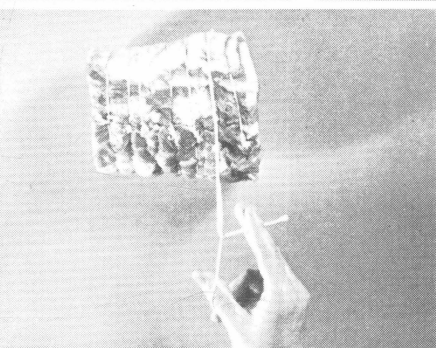


Figure 6. Carry the free end under the source end with the fingers.

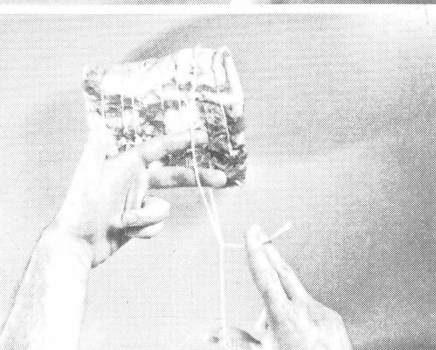


Figure 7. Place the index and second fingers of the left hand, palm side up, over the roast and under the top string.

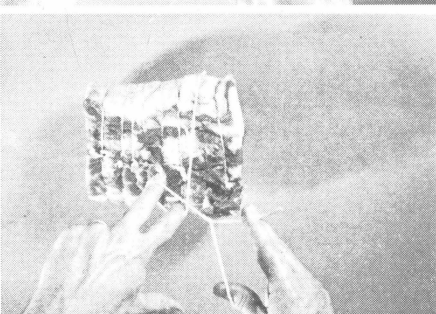


Figure 8. Rotate the left hand clockwise, turning the palm down, to form a loop.

Figure 9. Carry the free end over the top string.

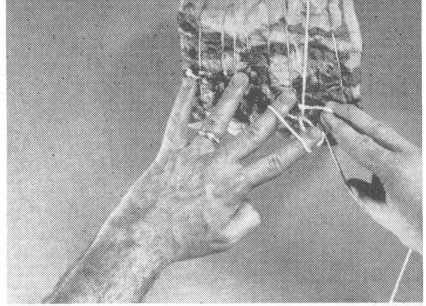


Figure 10. Grasp the free end between the index and second fingers of the left hand.

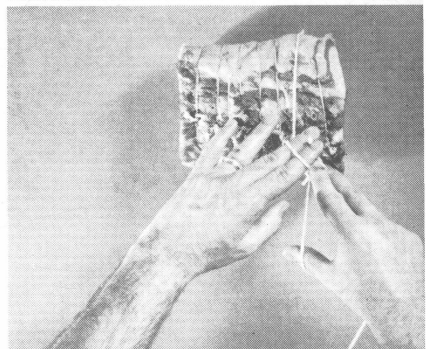


Figure 11. Pull the free end through the loop.

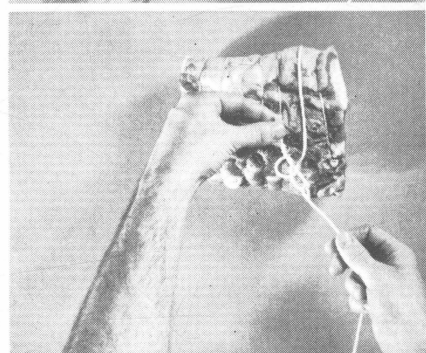


Figure 12. Tighten the knot.

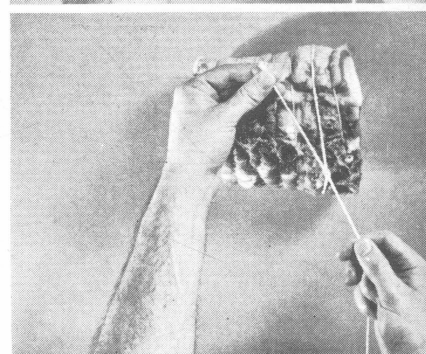
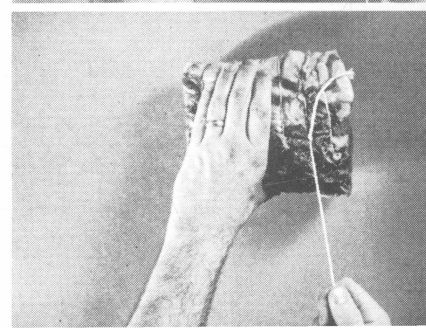


Figure 13. Release the free end. Hold the roast with the left hand. Tighten the string by moving it backward and forward with the source end in the right hand, until the knot does not slip and the tie is tight.



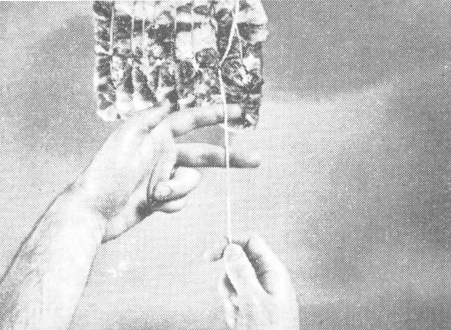


Figure 14. To secure the knot, repeat making the loop. Place the index and second fingers of the left hand, palm side up, under the source end of the string.

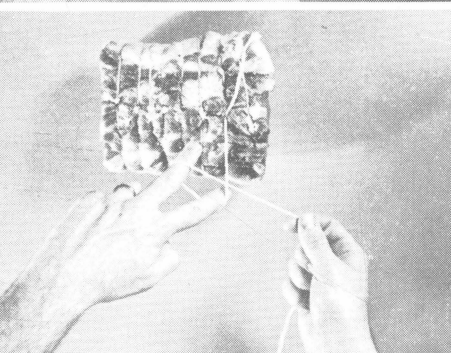


Figure 15. Rotate the left hand clockwise, turning the palm side down, to form a loop.



Figure 16. Grasp the free end over the top string, between the index and second fingers of the left hand.

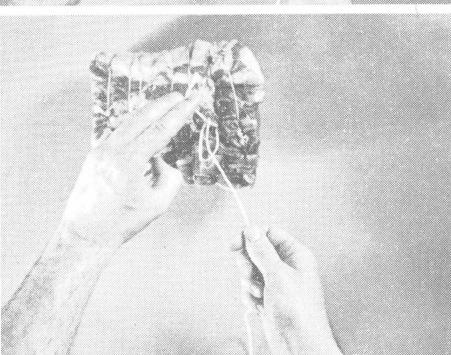


Figure 17. Pull the free end through the loop.

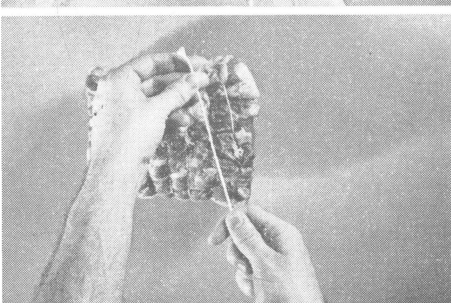


Figure 18. Tighten the knot, then cut the free and source ends about one-quarter inch above the knot.

BEEF

Usually a side of beef is first quartered or ribbed down; that is, divided into the forequarter and hindquarter. Cut between the last two ribs (ribs 12 and 13, counting from the front of the carcass). Leave about six inches of flank intact to hold up the forequarter while the backbone is sawed. Then saw through the backbone and separate the forequarter from the hindquarter.

The cuts from a side of beef, handled as described, are represented diagrammatically in figure 19. These diagrams show both the wholesale or primal cuts (bracketed and in larger type) and the breakdown cuts within each wholesale cut (in smaller type). How to cut a beef carcass is shown in figures 20 to 51.

Ground Beef

Ground beef, sometimes called hamburg, consists of fresh beef, ground twice, in about the proportion of four parts of lean to one part of fat. It is seldom stuffed in casings, but it may be seasoned. Use the less tender cuts of beef and the various clean lean trimmings. A larger proportion of lower quality beef carcasses are boned and ground.

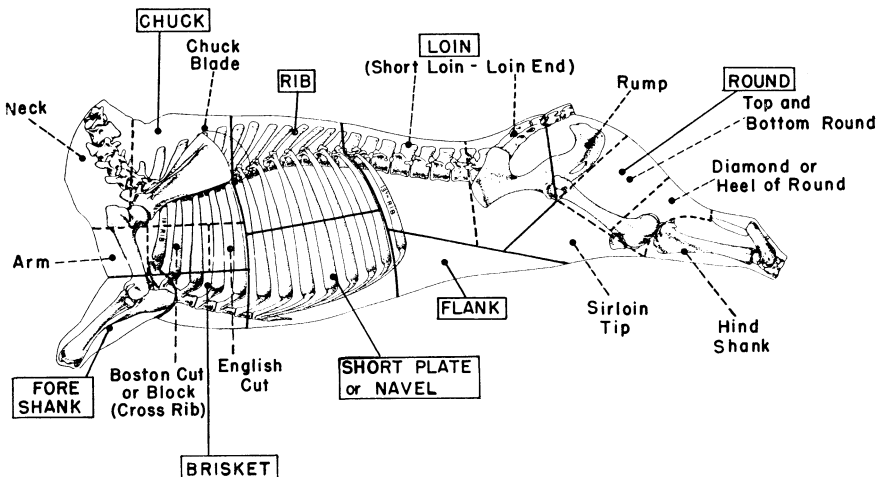


Figure 19. Diagram showing the wholesale (marked in boxes) and retail cuts from a beef carcass.

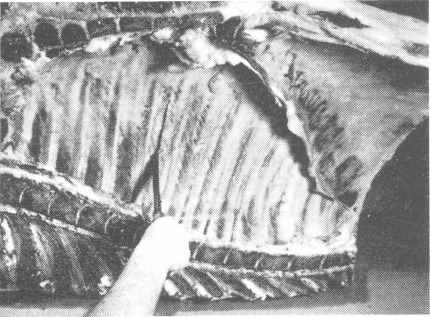


Figure 20. Place the forequarter on the cutting table with the inside up. Divide it between the fifth and sixth ribs, counting from the neck. Insert the knife at this position to mark the cut.

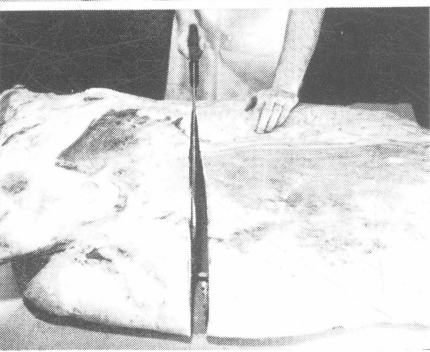


Figure 21. Turn the forequarter over, with the flesh or outside up, insert the knife in the marked position, and continue the cut between the fifth and sixth ribs. Saw through breastbone, shoulder blade, and backbone.

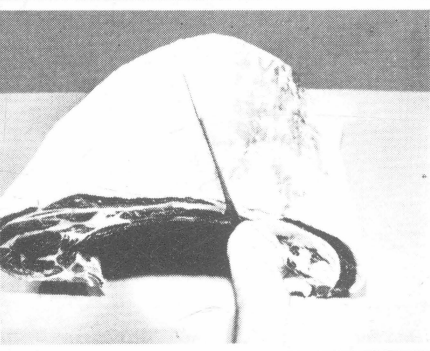


Figure 22. Separate the plate from the rib by sawing across the ribs from 7 to 10 inches below the backbone and parallel to its lower edge. If the rib is rolled, cut it long; if it is to be cut into steaks and/or standing rib roasts, cut it short.

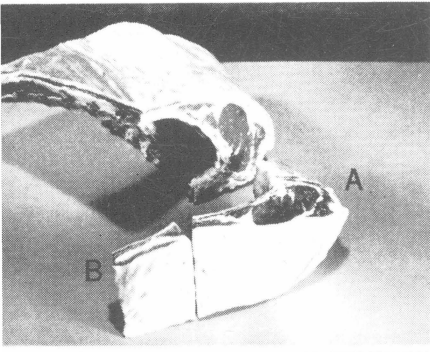


Figure 23. A standing rib roast (A) of desired thickness may be cut from the rib. If the rib cut was long, the end (B) should be removed and used as shortribs. Steaks for broiling may be cut from the small end of the rib.

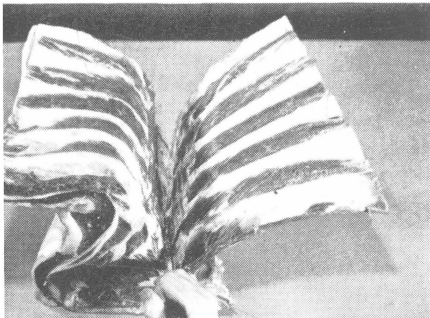


Figure 24. In boning the rib, cut closely against the rib bones, leaving as little meat on the bones as possible.

Figure 25. Loosen and pull out the back strap or yellow ligament. Also remove the cartilagenous end of the shoulder blade.

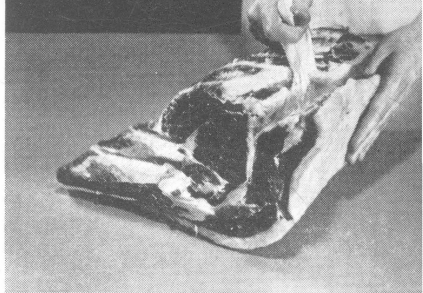


Figure 26. Shape the boned rib, with the rib-eye muscle as a face or end, and tie the roast. This may then be cut into roasts of suitable size to meet the needs of the family. The boned rib may also be cut into boneless steaks.

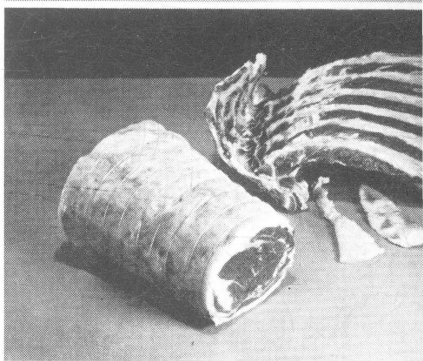


Figure 27. Cut the plate (navel) into one or more strips of shortribs (A), about 2 inches wide. Bone the remaining plate for stew or ground beef or use it for soup stock (B).

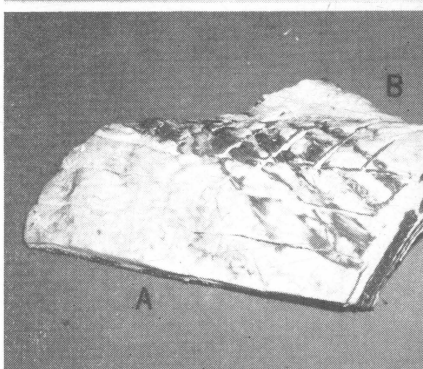


Figure 28. Cut off the shank and brisket, just above the joint of the elbow bone (A). Make this cut parallel to the back. Then separate the shank from the brisket by cutting along the natural division between the muscles. Cut the shank into pieces, each about 2 inches thick, for soup stock or remove the meat from the shank for grinding or for stew.

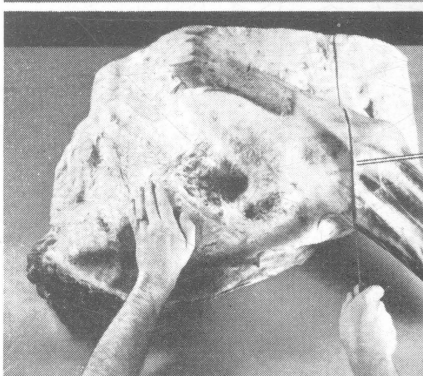


Figure 29. Bone the brisket by removing the breastbone and ribs (A). Boneless brisket may be used as a pot roast or may be corned.

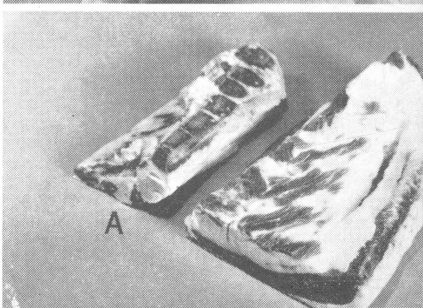




Figure 30. Remove the arm by cutting through the lower side of the point of the shoulder (A), parallel to the back and to the cut made in removing the shank and brisket.

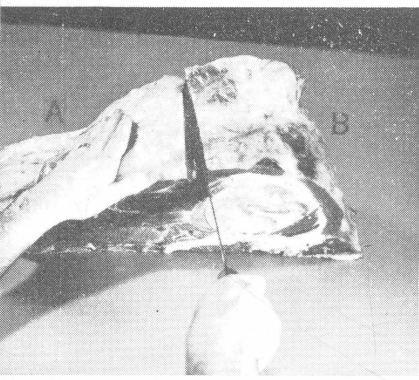


Figure 31. Separate the block and English cut (A) from the cross arm (B) by cutting just behind the arm bone, about parallel to it.

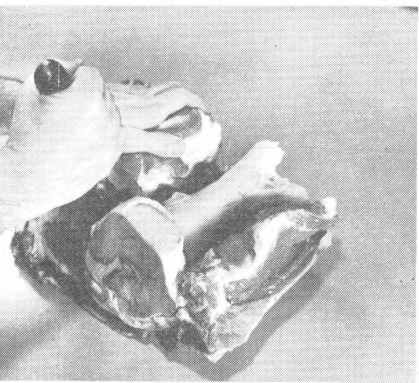


Figure 32. Bone the cross arm. Cut off the excess fat. Then roll and tie this moist-heat-cooked roast.

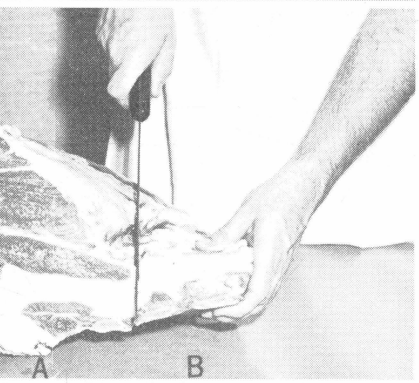


Figure 33. Cut to separate the block (A) from the English cut (B). Retain two ribs on the English cut.

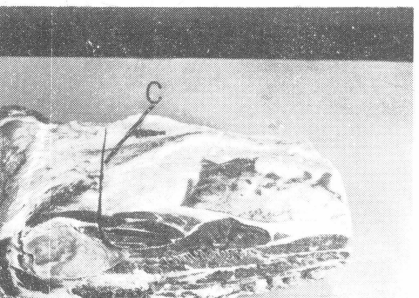


Figure 34. Separate the chuck blade (A) from the shoulder and neck (B) by making a cut across the rear of the shoulder joint (C) and parallel to the rib end face. Use the neck and shoulder as a pot roast, for stew, or for ground beef.

Figure 35. Cut the chuck blade into steaks (to be cooked with moist heat) and/or roasts. Otherwise separate the inside from the outside chuck by cutting immediately below and along the shoulder blade bone. Remove the shoulder blade from the outside (top) chuck, then remove the ribs and backbone from the inside (bottom) chuck. Roll and tie both of these roasts.

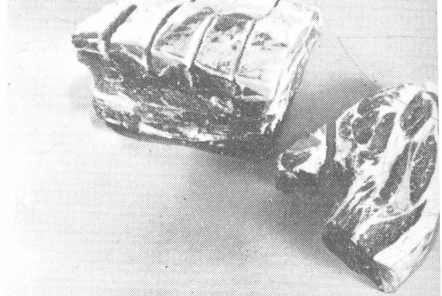


Figure 36. Lay the hindquarter on the cutting table, inside up. Remove the kidney and kidney fat (suet). Leave a thin layer of fat on the tenderloin muscle, the lean muscle just below the backbone. Cut into the kidney fat, cut the membrane surrounding the kidney, and remove the kidney. Trim the arteries, veins, and fat out of the kidney.

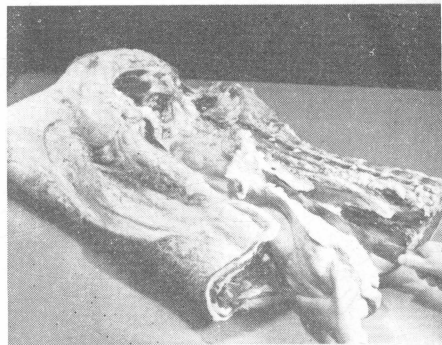


Figure 37. Remove the flank (A) starting at the top of the round and following the natural curve of the leg down forward. Continue the cut to a point (B) about 6 inches, or the width of the eye muscle from the eye muscle (C).

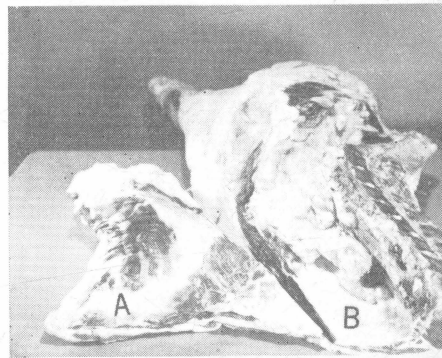


Figure 38. Remove the flank steak or oval shaped muscle (A) from the cut. This cut requires moist heat for cooking. Use the remaining lean for stew or grind it.

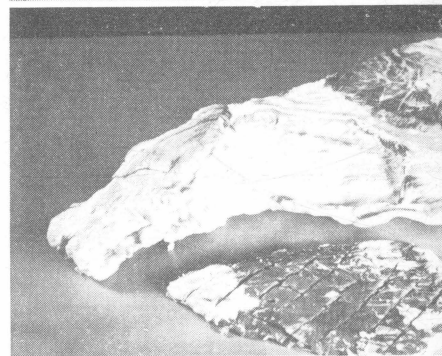
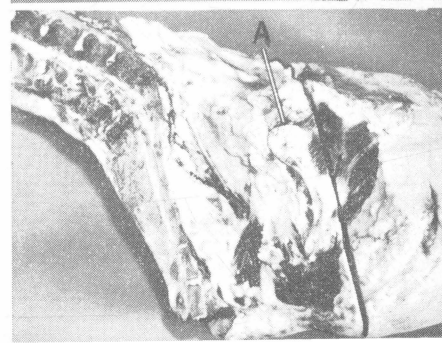


Figure 39. Cut the round from the rump and loin about 1 inch from the aitchbone (A) and along it. This cut should be at right angles to the length of the leg.



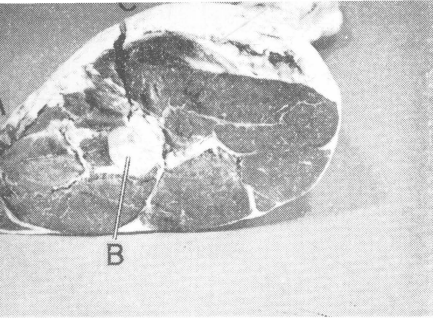


Figure 40. Remove the sirloin tip (A) from the round by cutting down along the midline of the long round bone (B) to the stifle joint (C). Turn the round over and make a similar cut on the other side.

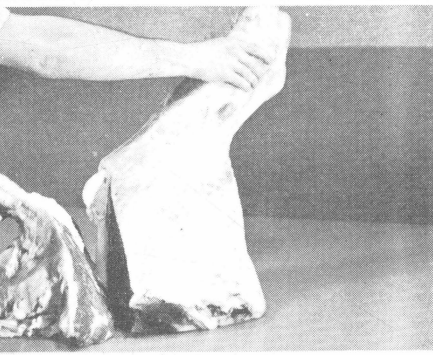


Figure 41. Make a cut through the stifle joint membranes, and pull the sirloin tip from the round bone.

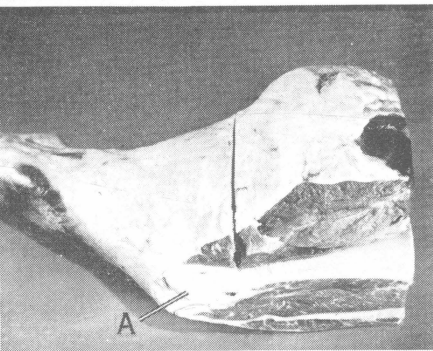


Figure 42. Remove the more tender part of the round by making a cut, parallel to the face or end of the round, about 1 inch above the stifle joint (A). Saw through the round bone.

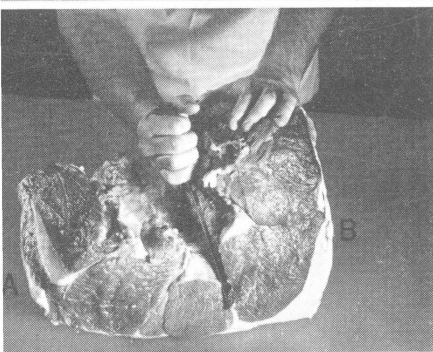


Figure 43. Remove the bone from the round and divide the boned cut into the bottom (A) and top (B) rounds, the outer and inner rounds, respectively. Follow the natural division between the top round, which is a single muscle, and the two large muscles of the bottom round.

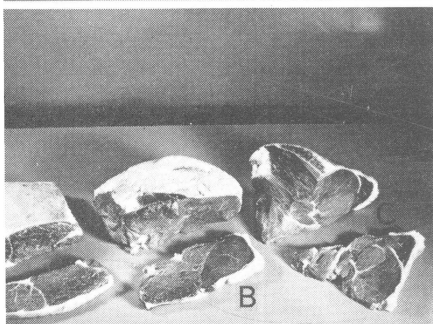


Figure 44. The bottom round (A), the top round (B), and the sirloin tip (C) may be cut into steaks or roasts. The sirloin tip of good to choice beef is of broiling quality. Top round is more tender than bottom round.

Figure 45. Remove the heel of the round or diamond cut (A), by cutting loose the tendon (B) and following closely along the shank bone. Use the heel of the round as a pot roast, for stew, or ground beef. Trim the meat from the shank, stew or grind it, and use the shank bone for soup stock.



Figure 46. Separate the rump from the loin by sawing about 1½ inches in front of the aitchbone (A), and through the high vertebrae (B) of the backbone or 2½ vertebrae from the arch of the backbone (C). This cut will be approximately parallel to that made in separating the forequarter from the hindquarter.

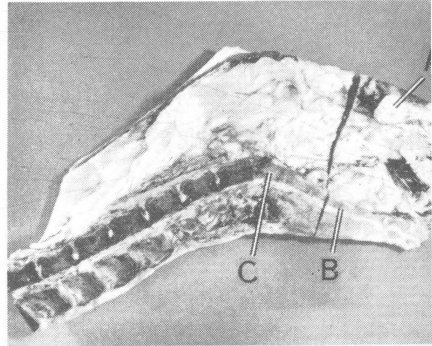


Figure 47. Bone and roll the rump. Place it on the cutting table, inside up. Cut along the aitchbone (A) to expose the round bone (B).

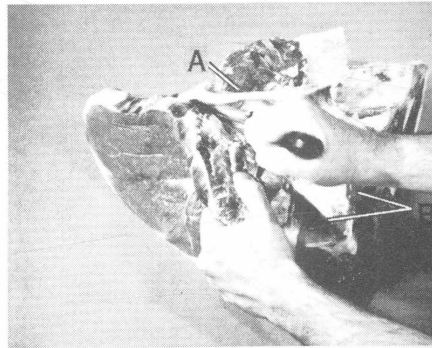


Figure 48. Remove the round bone.

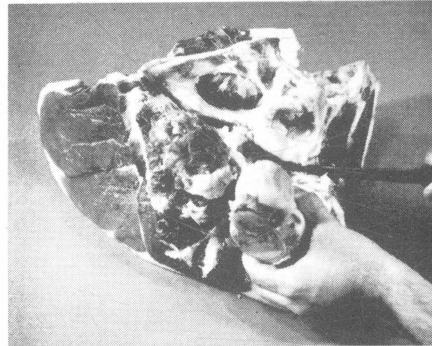
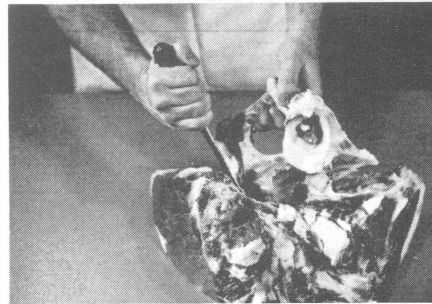


Figure 49. Then cut along the aitchbone or pelvic bone and cut it out. Also remove the backbone.



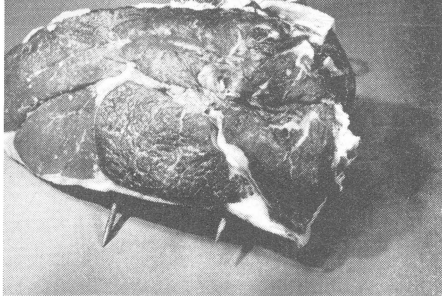


Figure 50. Shape the boned rump, using metal skewers, with the end adjacent to the round as a side of the roll. Roll and tie the boned rump. It makes an attractive oven roast.

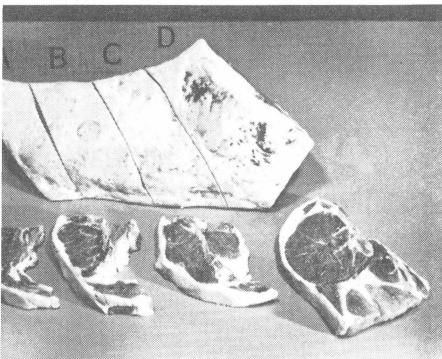


Figure 51. Cut the loin into the following steaks or roasts: club (A), T-bone (B), porterhouse (C), sirloin (D).

VEAL

Veal is ordinarily dressed hog style; that is, the hide is left on, the underline is opened from the tail to the throat, and the head and feet are cut off. Leaving the hide on keeps the carcass fresh in appearance, prevents it from drying out and discoloring, and lessens contamination during shipping or holding. If the carcass is to be processed promptly, skin it entirely during slaughtering. Otherwise, remove the hide just before the carcass is to be cut up. Then saw the carcass down through the middle of the backbone.

The wholesale or primal cuts from a veal carcass, handled as described, are shown diagrammatically in figure 52.

Divide each side into forequarter (foresaddle) and hindquarter (hindsaddle), by cutting just behind and along the last rib, from the flank to the backbone. Saw across the backbone.

The cuts from the forequarter are shown in figure 53. Cut the breast and the foreshank from the forequarter, leaving about two inches of rib bone below the eye muscle at the exposed rib end, and about three inches of rib bone below the eye muscle at the fore end. Continue the cut forward, until the third rib is reached. Then drop the cut about three inches to meet a cut across the foreshank, just above the elbow joint and parallel to the back. The breast may be stewed, boned and rolled, or stuffed. Trim the meat from the shank for stew or ground veal.

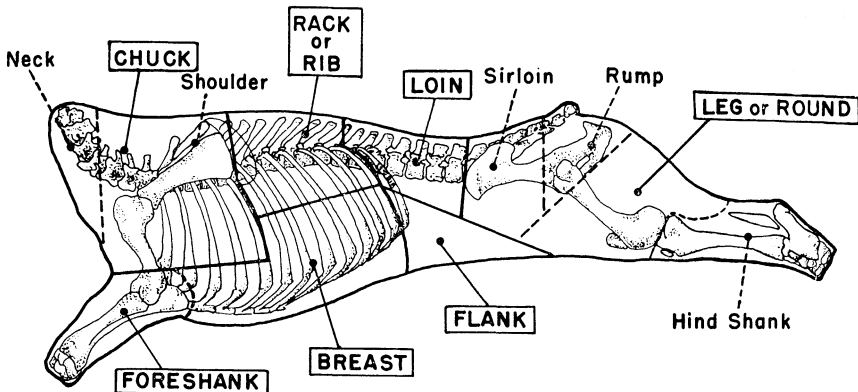


Figure 52. Diagram showing the wholesale (marked in boxes) and retail cuts from a veal carcass.

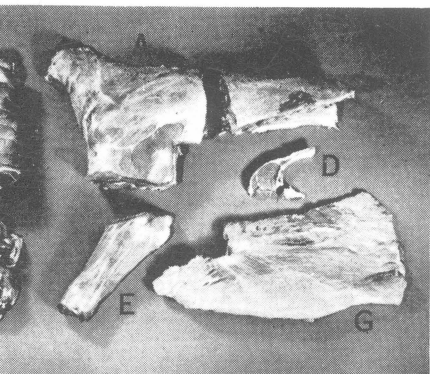


Figure 53. Cut the forequarter into the shoulder (A), which may be boned and rolled (B); the rib (C), which may be cut into chops (D); the foreshank (E), which is usually boned for stew (F) or ground; and the breast (G).

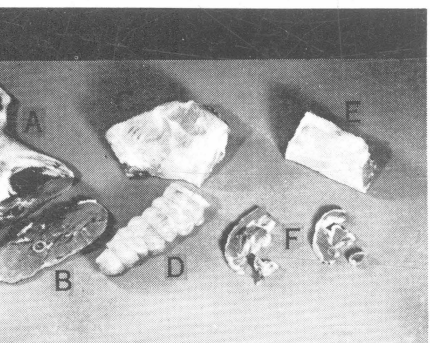


Figure 54. Cut the hindquarter into the round or leg (A), which is cut into cutlets (B); the rump (C), which is usually boned and rolled (D); and the loin (E), which may be cut into chops (F).

Separate the rib or rack from the shoulder, by cutting between the fifth and sixth ribs, counting from the neck. Chops may be cut from the rib, or it may be used as a roast. The shoulder may be used, as is; however, it is best when boned and rolled.

The cuts from the hindquarter are shown in figure 54. Cut out the kidney fat and kidney. Remove the kidney from the fat. Cut off the flank, following down the leg to the front and cutting forward to leave about two inches of flank on the loin. Use the meat from the flank for stew or grind it. Cut the loin from the hindquarter just in front of the hip bone. The loin is usually cut into chops; it may be used as a roast. Separate the rump from the round just below the aitchbone and about parallel to it. Bone and roll the rump, or cut some chops from its sirloin end. Cut the round into cutlets, until the stifle joint is reached. Trim the meat from the remainder of the round and hind shank for stew or ground veal.

LAMB AND MUTTON

The cuts derived from a lamb (or mutton) carcass handled as described, are shown diagrammatically in figure 55. How to cut the lamb carcass is shown in figures 56 to 75.

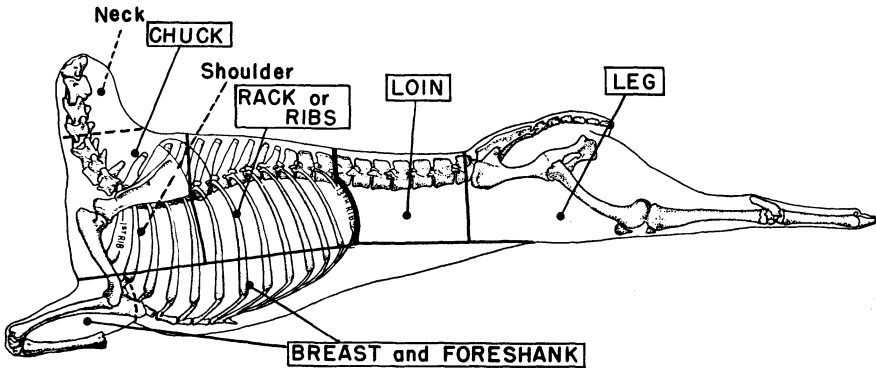


Figure 55. Diagram showing the wholesale (marked in boxes) and retail cuts from a lamb carcass.

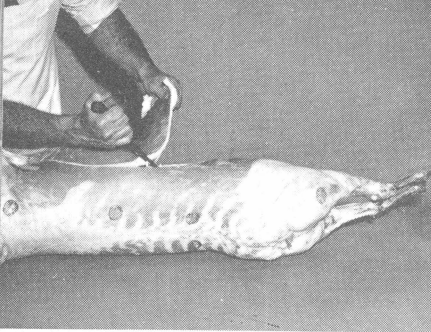


Figure 56. Place the carcass on its side. Cut the flank with the breast and foreshank from the loin, rack, and shoulder, starting at the cod or udder. Continue the cut through the ribs and across the shoulder, just above the elbow joint. Use a saw to cut through the ribs and above the arm bone.

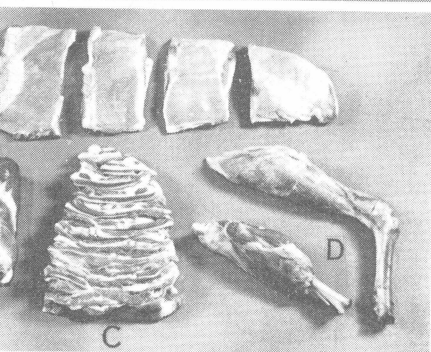


Figure 57. Remove the foreshank from the breast at its natural division. The breast may be cut into large pieces (A), boned and rolled (B), cut into riblets (C), or ground. French the foreshank by circling the bone $1\frac{1}{2}$ inches above the knee joint (D) and remove the meat to expose the end of the bone. This is a mock drumstick.

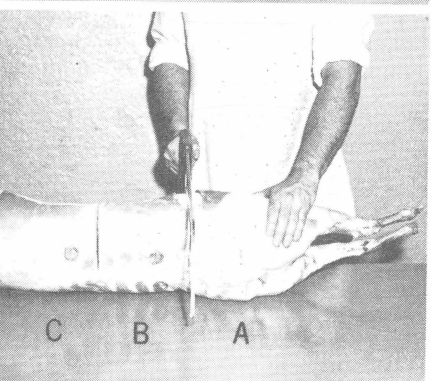


Figure 58. Remove the hind legs (A) by cutting just in front of the hip bones and at right angles to the backbone. Use a saw to cut through the backbone. Cut out the kidney fat, then remove the kidneys from the fat. Then separate the loin (B) from the ribs or rack (C) by cutting between the last two ribs on each side with a knife, and saw across the backbone. Separate the chuck (D) from the ribs by cutting between the fifth and sixth ribs, counting from the neck, and saw through the backbone.

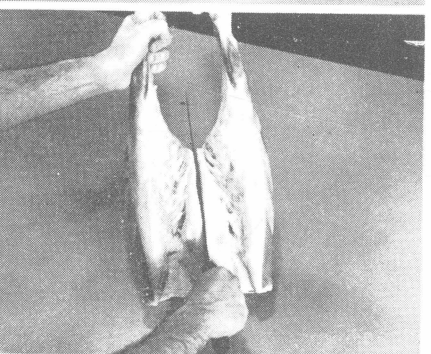


Figure 59. Separate the legs by cutting through the crotch. If the carcass is that of a young animal (lamb), split the pelvic bone with a knife. A saw may be required to split the pelvis of a mutton carcass. Complete the cut lengthwise through the backbone with a saw.

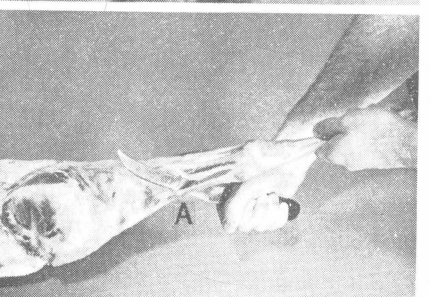


Figure 60. After trimming off the cod or udder and the tail, cut the tendon (A) where it joins the thick part of the leg.

Figure 61. Make a shallow cut along each side of the leg bone (A) with the point of the knife. Be careful not to cut completely through the shank meat. Line the break-joint (B), distinguished by a faint jagged line on the inside, just above the hock joint. Break the bone over the edge of the cutting table, leaving the meat attached to the shank bone.

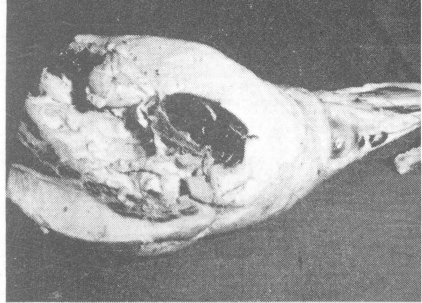


Figure 62. Strip the shank meat (A) from the leg bone and cut it off near the end of the bone (B).

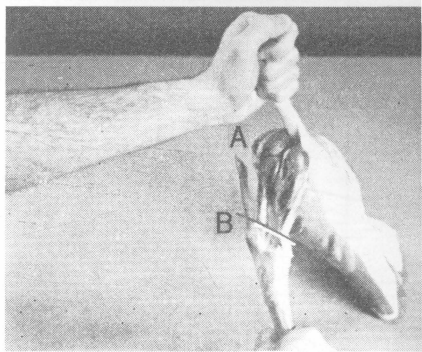


Figure 63. Remove the leg bone at the stifle joint (A).

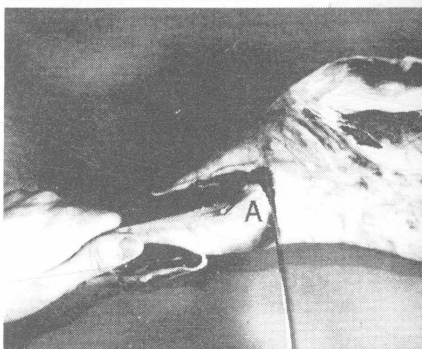


Figure 64. Cut a pocket under the fell on the inside of the leg above the stifle joint. Fold the shank meat in and fasten it with a skewer or sew it in.

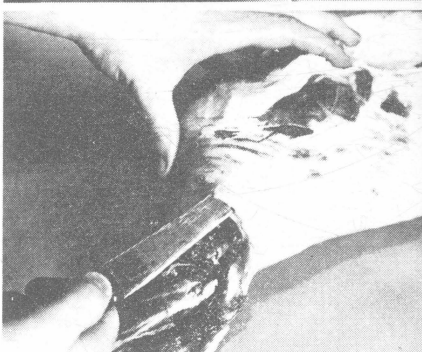


Figure 65. The American-style leg is ready for use. The bones of the sirloin end may be sawed through for ease in carving.

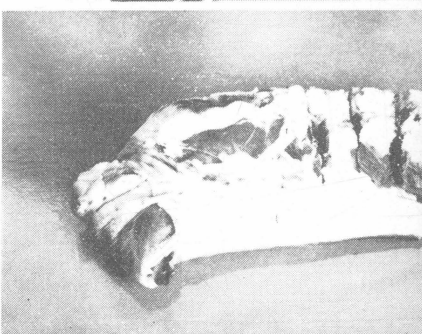




Figure 66. To prepare a French-style leg, circle the leg bone with a knife about 2 inches above the break joint, break the bone at the break-joint, and remove the meat to expose the end of the bone.

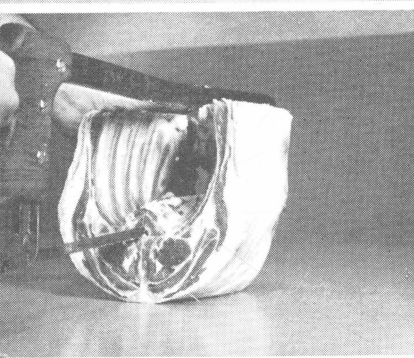


Figure 67. After cutting the neck off parallel to and flush with the back, cut the neck into slices, less than 1 inch thick, for moist-heat cooking. Then divide the shoulder by sawing lengthwise through the backbone.

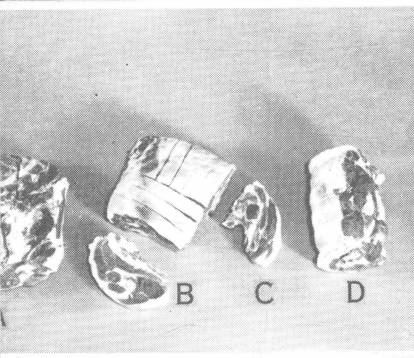


Figure 68. Use the shoulder as a roast (A), as is, cut it into arm (B), or blade (C) shoulder chops, or bone and roll it (D).

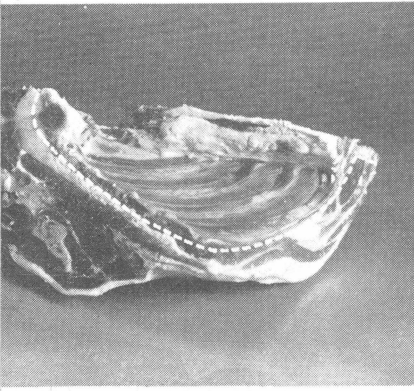


Figure 69. To bone the shoulder, place it on the cutting table with the inside up. Remove the ribs and vertebrae, as indicated, along the dotted line.

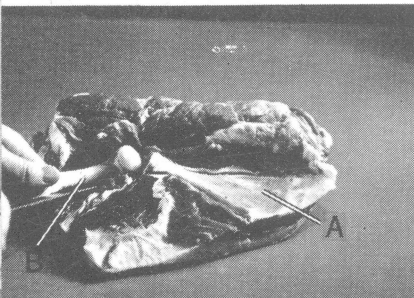


Figure 70. After pulling out the back strap, or yellow ligament, along the tip of the shoulder, open the shoulder from the rib end, along the blade bone, or scapula (A), to the arm side, and along the arm bone (B). Unjoint and remove the arm bone. Then make a cut outlining the blade bone, scrape its ridge, or keel, so that the membrane clinging to it may easily be separated, and strip the bone from the meat by pulling.

Figure 71. Roll the boned shoulder into shape, using the rib side as a face or end, and tie to make a rolled shoulder roast. This roast may be cut into boneless shoulder chops. The boned shoulder may also be sewed along the edges of the two opened sides, after stuffing the pocket, cushion style.

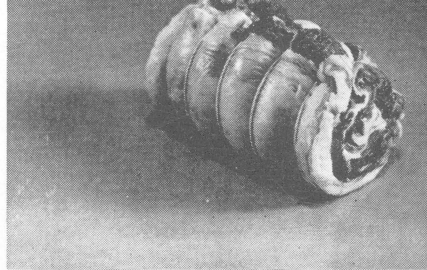


Figure 72. Saw the rack lengthwise through the backbone. If not sawed through the backbone, this cut may be boned and rolled.

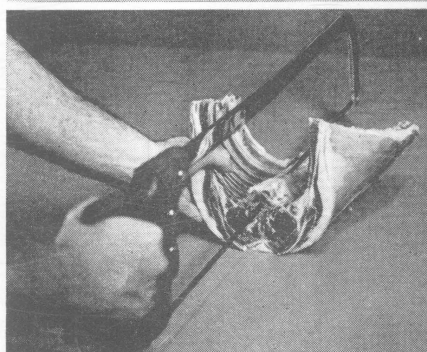


Figure 73. On occasion, the rack may be prepared into a "crownroast," by removing the backbone and the end of the shoulder blade and tying the Frenched ribs in the form of a crown.

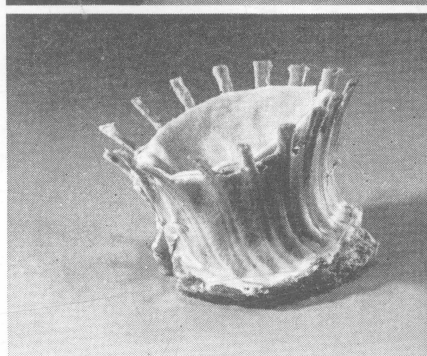


Figure 74. Saw the loin lengthwise through the backbone. If not sawed through the backbone, this cut may be boned and rolled.

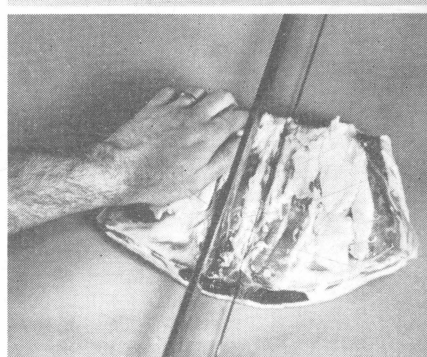
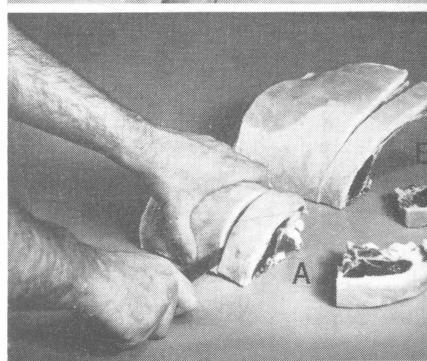


Figure 75. Loin chops (A), each about 1-inch thick, and rib chops (B), each containing a rib, are cut from the halves of the loin and rack, respectively.



PORK

Process pork as soon after slaughter as possible, because it is especially subject to spoilage (rancidity). It may be cut as soon as it loses its animal heat and is firm. The head is usually removed at the time of slaughter, with the jowl or cheek remaining attached to the carcass. The leaf or kidney fat, which lines the abdominal cavity and surrounds the kidney, is also commonly removed at the time of slaughter to be rendered into leaf lard. The kidney is removed from the leaf fat before it is chopped or ground for rendering.

A method of cutting pork is shown diagrammatically in figure 76. How to cut a pork carcass is shown in figures 77 to 91.

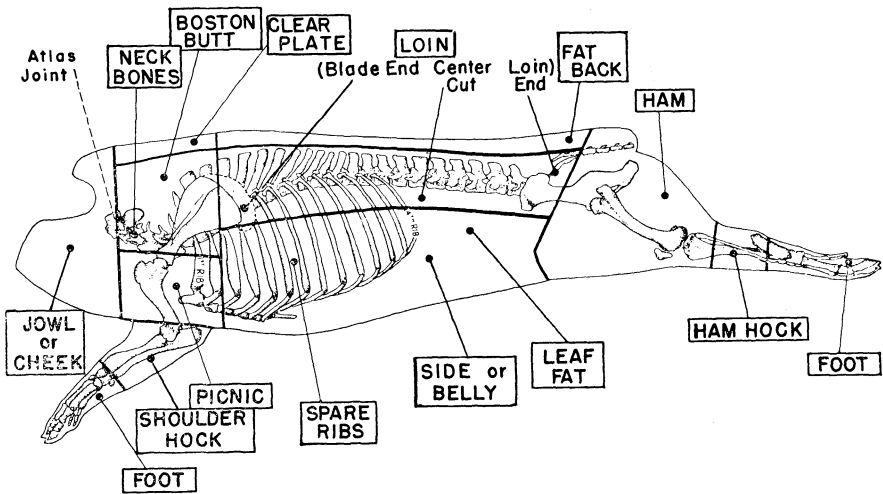


Figure 76. Diagram showing the wholesale (marked in boxes) and retail cuts from a pork carcass.

Figure 77. After removing the jowl by cutting close to the atlas or first joint and at right angles to the back, saw off the shoulder across the third rib, counting from the neck. Make this cut parallel to the cut made in removing the head or at right angles to the back. The jowl may be cured or the meat may be used for lard, sausage, or headcheese.

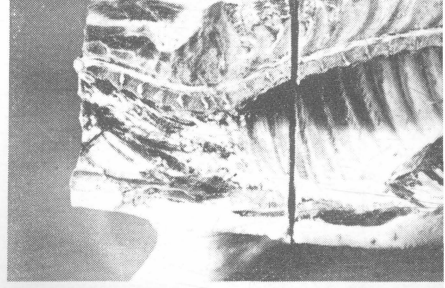


Figure 78. Remove the neck bones or spare-ribs. Follow the ribs and vertebrae closely. Avoid cutting into the shoulder. The shoulder may now be handled in several ways. It may be divided into the Boston butt and picnic, and trimmed (figures 79 to 82). An alternative method is to trim and square the whole shoulder, and cure and smoke it (figure 83).

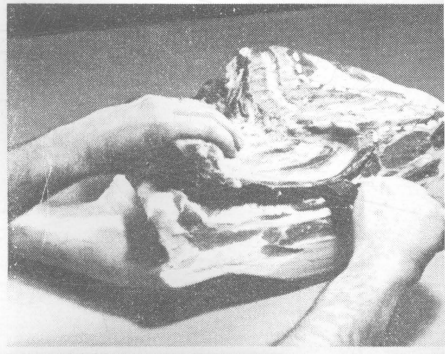


Figure 79. Separate the shoulder into the picnic (A) and Boston butt (B), by cutting about 1 inch below the shoulder blade (C) and parallel with the breast.

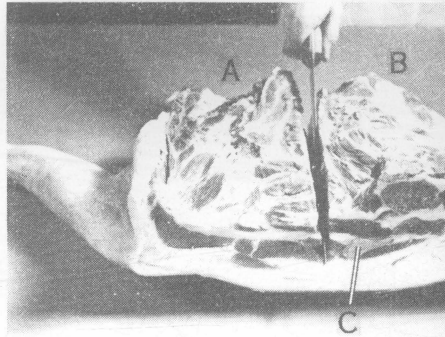


Figure 80. Separate the clear plate (A) from the Boston butt, leaving an even covering of fat, about $\frac{1}{4}$ inch thick, over the lean meat. Cut the butt into slices, or bone and roll it.

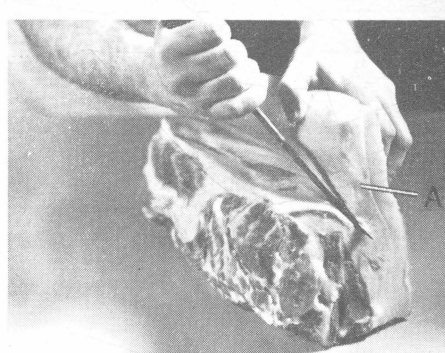
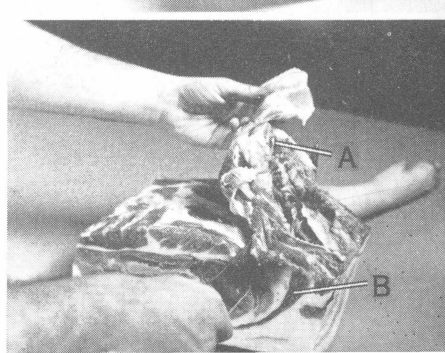


Figure 81. Trim the breast (A) and neck (B) from the picnic. These trimmings may be used for sausage. The picnic may be boned and prepared cushion style with a pocket, or rolled and tied.



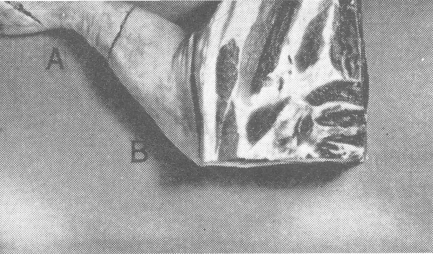


Figure 82. Square the picnic by sawing off the foreleg, parallel to the cut made in dividing the shoulder. Trim the toes off the foot (A), and then remove the hock (B) just above the knee.

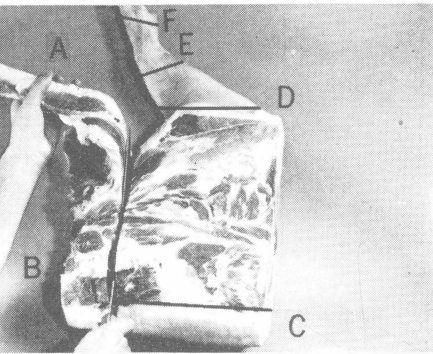


Figure 83. Trim off the breast (A), by following the natural crease between the breast and foreleg. Then remove the neck (B) by cutting parallel to the rear side of the shoulder. The top of the shoulder (C) may be squared. Saw off the foreleg about 1 inch below the elbow (D). Remove the hock just above the knee (E), and trim the toes off the foot (F).

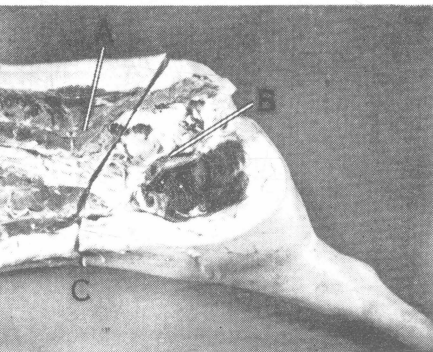


Figure 84. Separate the ham from the middle by sawing across the backbone and through the pelvic bone. Make this cut just behind the rise in the backbone (A), about $2\frac{1}{2}$ inches (the width of 3 fingers) in front of the aitchbone or pelvic bone (B), and at right angles to the length of the leg. In larger pork carcasses, make this cut midway between the aitchbone and the rise in the backbone. Cutting back a little on the flank (C) will make a longer side.

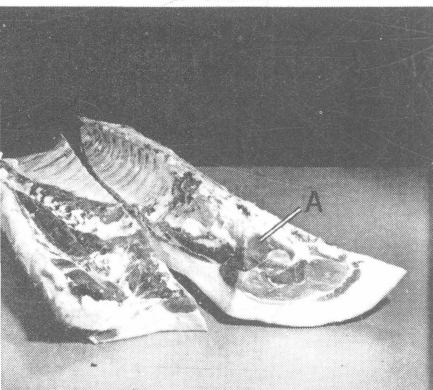


Figure 85. Separate the loin from the side by making a straight cut from a point close to the lower edge of the backbone at the shoulder end, to a point just below the tenderloin muscle (A) from which the ham was cut.



Figure 86. Separate the fat back (A) from the loin. Cut with a steady pulling movement on one side, then turn the loin upside down and repeat the procedure on the other side. Leave an even covering of fat, about $\frac{1}{4}$ inch thick, on the loin. The loin may be cut into roasts or chops. Usually the center of the loin is cut into chops and the ends are used as roasts.

Figure 87. Trim the regular spareribs (A) from the side or belly. If a maximum of bacon is desired, turn the blade of the knife towards the ribs, so that it will not cut into the meat.



Figure 88. Square the side by cutting a strip parallel to the loin and wide enough to remove the nipples. The flank end may also have to be squared. The trimmed side is then ready to be cured into bacon or salt pork streaked with lean.

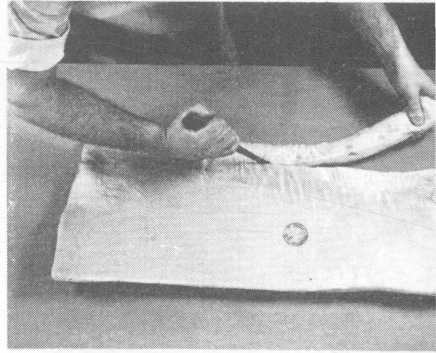


Figure 89. Trim the ham down over the rear side to remove the backbone and the tail. Similarly remove the flank (A) by trimming down over the front side.

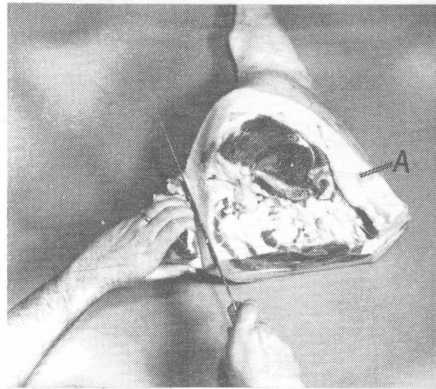


Figure 90. Saw off the hind leg about 1 inch below the thick part of the ham. Remove the hock (A) by cutting just below the hock joint. Trim the toes off the foot (B).

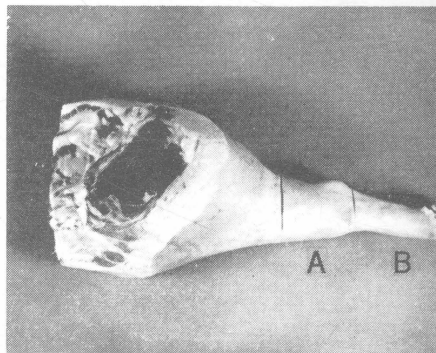


Figure 91. The ham may be used whole or cut into roasts, fresh or cured. Center slices, cut about parallel with the aitchbone, make ham steaks. The ham may be boned and rolled by removing the bones outlined.

